Wijnfiche

Bouchié Chatellier - Premier Millésime | Pouilly Fumé France (LOIRE) — 2022

Domain

Bouchié Chatellier

Domaine Bouchié-Chatelier is nestled in the picturesque village of Saint Andelain in the Loire region. The estate spans 22 hectares of vineyards, predominantly dedicated to the Sauvignon Blanc grape. In addition to a few experimental varieties, there are also 0.35 hectares of old Chasselas vines thriving on the property. All the vineyards benefit from an optimal south-west orientation at an elevation of 265 meters. The estate's crown jewels lie in its parcels with a subsoil rich in silex, the iconic terroir that bestows renown upon the white wines of the Loire. These vineyards tell the story of the land, capturing the unique character of each grape variety under the gentle caress of the sun, crafting exceptional wines that reflect the essence of this distinguished terroir.

Vinification

This special cuvée is made with the most ripe grapes grown on the best substrates. There is a peel maceration and a long aging on yeast. The plots are vinified individually according to the ripeness of the grapes. The vines are on average 30 years old. The pneumatic pressing is followed by a static pre-clarification at mild temperatures. Afterwards, the fermentation takes place at a constant temperature for 3 weeks.

Taste

Relatively full on the attack, lots of exotic fruit, nice long finish. We taste aromas of boxwood, white fruit, flowers, hay, green apple, pineapple and lychee. In the final, also mineral notes and pleasant freshness.

Food pairing

Shellfish | Fish - smoked | Crustacea | Salmon - smoked

General information

Type: White wine
Grape varieties: Sauvignon blanc
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 10-12 °C
Taste profile: Mineral acidic

